



**KitchenCore Series Commercial Gas Fryer, Natural Gas, 75 lbs Oil Capacity, 175,000 BTU, 1 Year Warranty**  
(Model: KCGF75-N)



★★★★★ (4.7/5)

**Buy Now**

**WARRANTY**  
1 Year Part & Labor

**SPECIAL FEATURES**

- ✓ **Powerful Performance**  
Five tube-style cast iron burners deliver a total of 175,000 BTU/hr.

✓ **Sturdy Construction**  
Stainless steel body in silver finish offers durability and easy cleaning.

✓ **Comprehensive Warranty**  
Backed with 1-year parts and labor coverage.

✓ **Commercial Safety**  
Built-in shut-off valve supports secure operation.
- ✓ **Spacious Capacity**  
Large fry pot holds 75 lb of oil for heavy-duty batch frying.

✓ **Protective Control**  
Thermostatic controls allow consistent oil temperatures from 200°F to 400°F.

✓ **Trusted Compliance**  
CSA Certified, NSF Approved, and ETL Listed for professional standards.

✓ **Complete Set**  
Provided with two nickel-plated baskets with heat-insulated grips.



## PRODUCT OVERVIEW

The KitchenCore Series KCGF75-N gas floor fryer is designed for commercial kitchens handling large-scale frying, making it suitable for restaurants, cafeterias, and catering operations. Built from stainless steel in silver finish, it is sturdy for heavy-duty use in professional settings.

This commercial fryer features five tube-style cast iron burners, each delivering 35,000 BTU/hr, providing a total of 175,000 BTU/hr output. The safety shut-off valve helps maintain secure operation, while thermostatic controls allow precise adjustments between 200°F and 400°F. It runs on natural gas with a 3/4 in connection for even heating.

The unit comes with two nickel-plated baskets with heat-insulated grips. Each basket measures 6.2 in (W) × 12.1 in (D) × 5.3 in (H), allowing bulk frying. It features a single fry pot that holds 75 lb of oil, supporting continuous use in busy hours.

The fryer's overall dimensions are 20.1 in (L) x 34.8 in (W) x 44.2 in (H), supported by 4 legs. It is certified by CSA, NSF, and ETL for safety and sanitation requirements. This commercial fryer includes a 1-year parts and labor warranty for dependable service.

## CERTIFICATIONS

No certifications

## SPECIFICATION

| ATTRIBUTE           | VALUE                 | ATTRIBUTE             | VALUE                      |
|---------------------|-----------------------|-----------------------|----------------------------|
| Number of Burners   | 5 Burners             | Number of Fry Pots    | 1 Fry Pot                  |
| Burner Style        | Tube Style            | Control Type          | Thermostatic Controls      |
| Power Type          | Gas                   | Temperature Range     | 200°F to 400°F             |
| Total BTU           | 175000 BTU            | Type                  | Commercial Gas Floor Fryer |
| Gas Connection Size | 3/4 in                | Number of Fry Baskets | 2 Fry Baskets              |
| Country of Origin   | China                 | Material              | Stainless Steel            |
| Color               | Silver                | Selling Unit          | 1/Each                     |
| Basket Width        | 6.2 in                | Basket Depth          | 12.1 in                    |
| Basket Height       | 5.3 in                | Gas Type              | Natural Gas                |
| Valve Type          | Safety Shut-Off Valve | Burner BTU            | 35000 BTU/hr               |



# SPECIFICATION

| ATTRIBUTE       | VALUE             | ATTRIBUTE       | VALUE                                                    |
|-----------------|-------------------|-----------------|----------------------------------------------------------|
| Legs            | With Legs         | Number of Legs  | 4 Legs                                                   |
| Product Weight  | 154 pound         | Product Width   | 35 inch                                                  |
| Product Height  | 44 inch           | Product length  | 20 inch                                                  |
| Shipping Height | 36 inch           | Shipping Length | 22 inch                                                  |
| Shipping Weight | 165 pound         | Shipping Width  | 40 inch                                                  |
| Burner Material | Cast Iron Burners | Included        | 2 Nickel-Plated Frying Baskets with Heat Insulated Grips |
| Oil Capacity    | 75 pound          | Series          | KitchenCore Series                                       |

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